

FATTIGMAN

A SCANDINAVIAN CHRISTMAS TREAT

6 egg yolks

1/3 cup sugar

Beat on high for 5 minutes

Stir in;

½ cup cream

1 T. brandy or 1 tsp. brandy extract

1 tsp. cardamom (common Scandinavian spice) OR

1 ½ tsp. nutmeg; a popular substitute

Mix in enough flour to make a stiff dough, about 2 cups

(if necessary you may add up to 1/3 cup more to get good consistency)

Roll dough very thin on floured surface. Cut into 2" squares. Cut a slit in the center of each square and pull one corner through the slit.

Deep fry until golden brown. When cool, sprinkle with powdered sugar.

(Have all your fattigman ready to fry before you begin the process)

The oil is hot enough when a scrap piece of dough dropped in rises to the top in about 10 seconds. Remove fattigman from the oil when they are GOLDEN and NOT brown. They freeze well and can be warmed in a 300 oven for a few minutes. This recipe makes about 30.

The name is pronounced "fought – ee – mawn"